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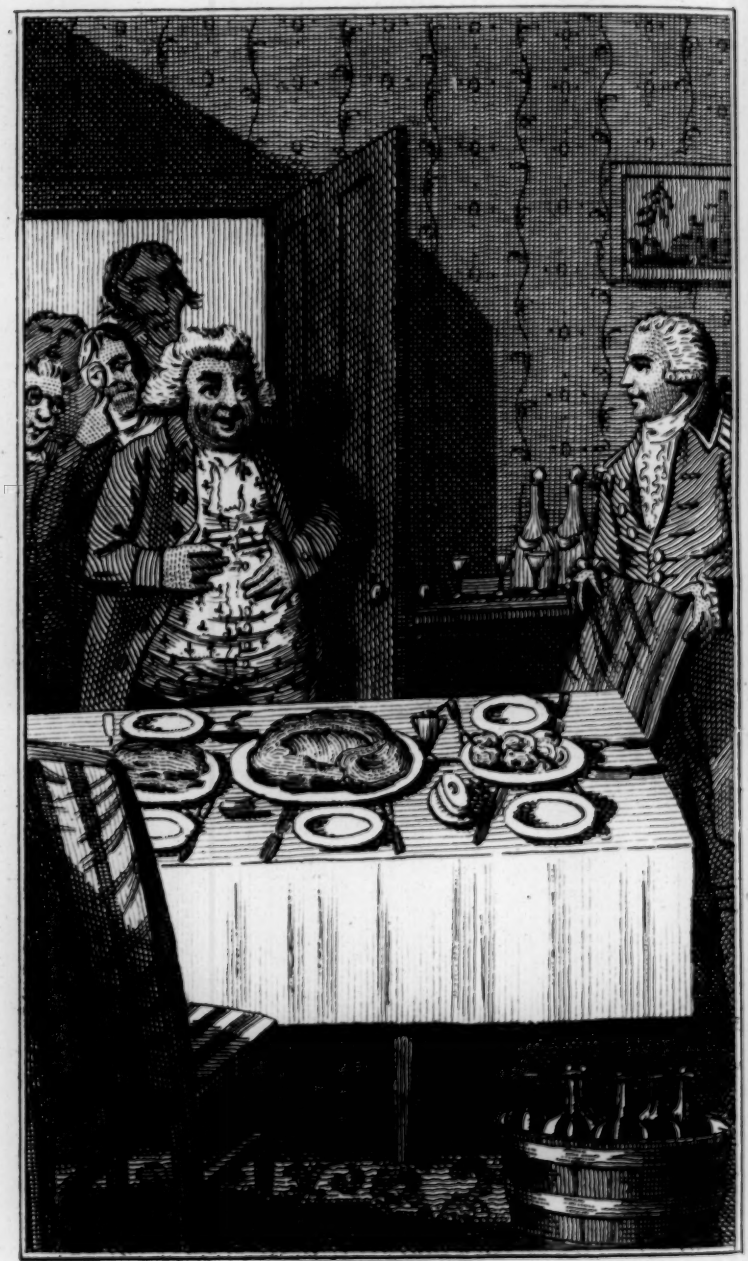

Pt. Newman Sculp.

British Housewife.

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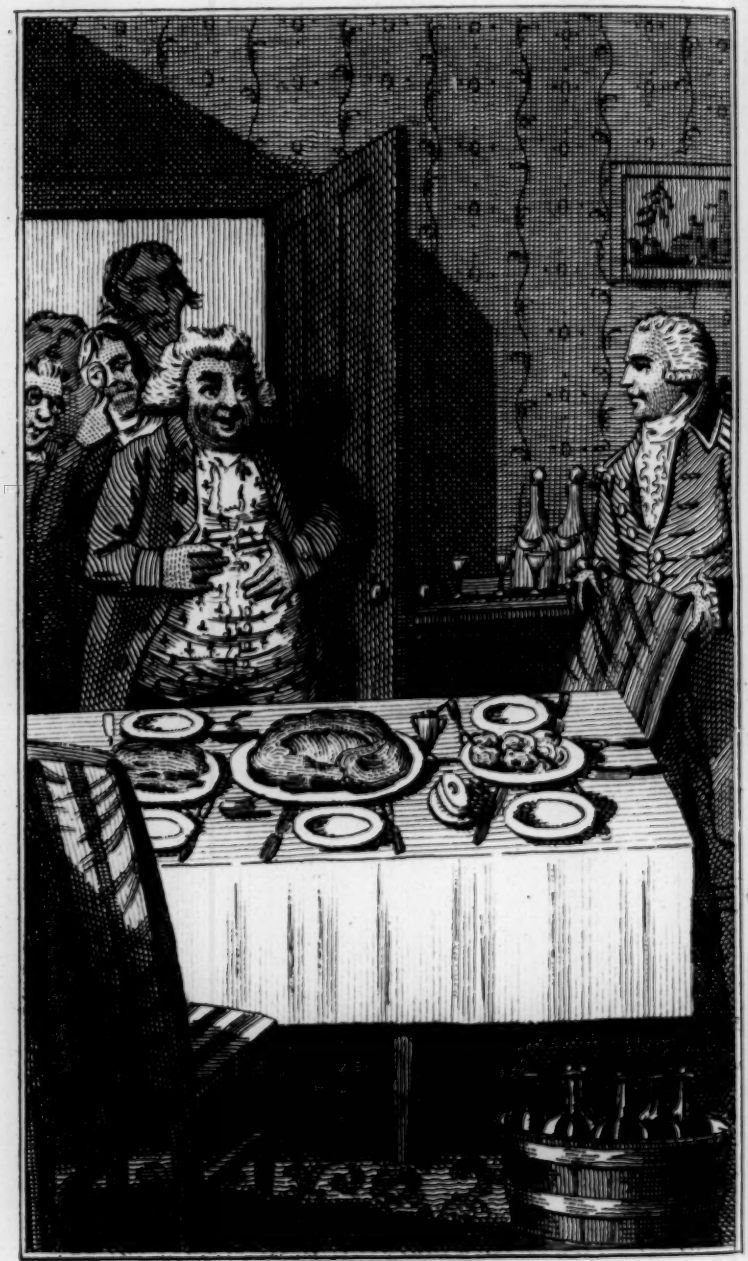

Pt. Newman Sculp.

British Housewife.

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THE

BRITISH HOUSEWIFE:

CONTAINING THE

MOST APPROVED RECEIPTS IN

ROASTING, BOILING, FRYING,
BROILING AND STEWING:

ALSO

THE COMPLETE BREWER;

EXPLAINING THE ART OF BREWING

PORTER, ALE; TWOPENNY, AND TABLE-BEER;

INCLUDING THE

PARTICULAR DIRECTIONS FOR MAKING

BRITISH WINES.

London.

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THE

British Housewife.

OF BREWING.

Of Water proper for Brewing.

TO ſpeak in general terms, the beſt water for brewing is the river Thames water; ſuch as is ſoft, and has partook of the air and ſun; for this eaſily inſinuates itſelf into the malt, and extracts its virtues. On the contrary, hard waters aſtringe and bind the pores of the malt, and prevent the virtue of it from being freely communicated to the liquor. It is a rule adopted by many excellent brewers, which all water that will mix and lather with ſoap, is proper for brewing, and they wholly diſapprove of any other. The experiment has been often tried. But where ſoft water is not to be procured, that which is hard may be ſoftened, by expoſing it to the air and ſun, and putting into it ſome pieces of ſoft chalk to infuſe; or, before you begin to boil it, in order to be poured on the malt, put into it a quantity of bran, which will ſoften it a little.

Obſerve, the day before brewing, to have all the veſſels very clean, and never uſe your tubs for any other uſe, except it be to make wines. Let your caſks be well cleaned with boiling water; and, if your bung is large

enough, ſcrub them well with a little birch broom or bruſh. If they are very bad, take out the heads, and let them be ſcrubbed clean with a hand-bruſh, ſand, and fuller's-earth. Put on the head again, and ſcald it well, then throw in a piece of unſlacked lime, and ſtop the bung cloſe.

General Rules for Brewing.

In the firſt place, it is neceſſary to have the malt clean, as it ought to ſtand four or five days after it is ground.

Fine ſtrong October ſhould have five quarters of malt, and twenty-four pounds of hops, to three hogſheads. This will afterwards make two hogſheads of good keeping ſmall beer, with the addition of five pounds of hops.

For middling beer, a quarter of malt makes a hogshead of ale, and another of ſmall beer; or it will make three hogſheads of good ſmall beer, allowing eight pounds of hops. This will keep all the year. Or it will make twenty gallons of ſtrong ale, and two hogſheads of ſmall beer, that will keep all the year. Ale intended to be kept a great while, ſhould allow a pound of hops to every buſhel; if to keep only ſix months, five pounds to a hogſhead. If for preſent drinking, three pounds to a hogſhead, and the ſofteſt and cleareſt water you can get.

Pour the firſt copper of water, when it boils, into your maſh-tub, and let it be cool enough to ſee your face in; then put in your malt, and let it be well maſhed. Have a copper of water boiling in the mean time, and when your

your malt is well mashed, fill your mashing tub, stir it well again, and cover it over with the sacks. Let it stand three hours, set a broad shallow tub under the cock, let it run very softly, and if it is thick, throw it up again till it runs fine; then throw a handful of hops in the under tub, let your mash run into it, and fill your tubs till all is run off. Have water boiling in the copper, and lay as much more on as you have occasion for, allowing one third for boiling and waste. Let that stand an hour, boiling more water to fill the mash-tub for small beer; let the fire down a little, and put it into tubs enough to fill your mash. Let the second mash be run off, and fill your copper with the first wort; put in part of your hops, and make it boil quick. About an hour is long enough. When it has boiled throw in an handful of salt. Have a clean white wand, dip it into the copper, and if the wort feels clammy, it is boiled enough; then slacken your fire, and take off the wort. Have ready a large tub, put two sticks across, and set your straining baskets over the tub on the sticks, and strain your wort through it. Put your other wort on to boil with the rest of the hops; let your mash be covered again with water, and thin your wort that is cooled in as many things as you can; for the thinner it lies, and the quicker it cools, the better. When quite cool, put it into the tunning tub. Throw an handful of salt into every boil. When the mash has stood an hour draw it off; then fill your mash with cold water, take off the wort in a copper, and order it as before.

When cool add to it the firſt in the tub. As ſoon as you empty one copper fill the other, and boil your ſmall beer well. Let the laſt maſh run off, and when both are boiled with freſh hops, order them as the two firſt boilings. When cool empty the maſh-tub, and put the ſmall beer to work there. When cool enough, work it. ſet a wooden bowl full of yeaſt in the beer, and it will work over with a little of the beer in the boil. Stir your tun up every twelve hours; let it ſtand two days, then tun it, taking off the yeaſt. Fill your veſſels full, and ſave ſome to fill your barrels; let it ſtand till it has done working, then lay on your bung lightly for a fortnight, after which ſtop it as cloſe as you can. Take care to have a vent-peg at the top of the veſſel; in warm weather open it, and if your drink hiſſes, as it often will, looſen it till it has done, and then ſtop it cloſe again. If you can boil your ale in one boiling, it will be beſt, if the copper will admit of it; if not, boil as conveniency ſerves.

If, when you come to draw your beer, you perceive it is not fine, draw off a gallon, and ſet it on the fire, with two ounces of iſing glaſs cut ſmall and beat. Diſſolve it in the beer over the fire. When it is all melted let it ſtand till it is cold, and pour it in at the bung, which muſt lay looſe on till it has done fermenting; then ſtop it cloſe for a month.

Let me again repeat, that particular care is requiſite that your caſks are not muſty, nor have any ill taſte. If they have, it will be a difficult matter to ſweeten them.

Waſh

Waſh your caſks with cold water before you ſcald them, and let them lie a day or two ſoaking, then clean them well and ſcald them.

Of the proper time for Brewing.

The month of March is generally conſidered as a proper ſeaſon for brewing malt liquor, which is intended for keeping; becauſe the air at that time of the year is temperate, and contributes to the proper working or fermentation of the liquor, which principally promotes its preſervation and good keeping. Very cold or very hot weather, prevents the free fermentation, or working of liquors; therefore, if you brew in very cold weather, unleſs you contrive ſome means to warm the cellar while new liquor is working, it will never clear itſelf in the manner you would wiſh. The ſame misfortune will ariſe if in very hot weather, you cannot put the cellar into a temperate ſtate. The conſequence of which will be that ſuch liquor will be muddy and ſour, perhaps beyond all recovery. Such misfortunes, indeed, often happen, even in the proper ſeaſon for brewing, owing ſolely to the badneſs of a cellar; for when they are dug in ſpringy grounds, or are ſubject to damps in the winter, the liquor will chill, and become vapid or flat. Where cellars are of this kind, it will be adviſeable to brew in March, rather than October; for you may be able to keep ſuch cellars temperate in ſummer, but you cannot make them warm in winter. The beer therefore which is brewed in March, will have ſufficient time to ſettle and adjuſt itſelf before the cold can do it any material injury.

The Country or private way of Buſineſs.

Several countries have their different methods of brewing, as it is practiſed in Wales, Dorcheſter, Nottingham, Oundle, and many other places; but avoiding particulars, I ſhall here recommend that which I think is moſt ſerviceable both in the country and London private families. And, firſt, I ſhall obſerve, that the great brewer has ſome advantages in brewing, more than the ſmall one; and yet the latter has ſome conveniences the former has not; for, tis certain, that the great brewer can make more drink, and draw a greater length in proportion to his malt, than a perſon can from a leſſer quantity; becauſe, the greater the body, the more is its united power in receiving and diſcharging; and he can brew with leſs trouble and expence, by means of his more convenient utenſils. But, ſuppoſe a private family ſhould brew five buſhels of malt, whoſe copper holds thirty-ſix gallons, or a barrel; on this water we put half a peck of bran or malt, when it is ſomething hot, which will much forward it, by keeping in the ſteam, or ſpirit in the water; when it begins to boil, if the water is foul, ſkim off the bran or malt, and give it to the hogs, or lade both the water and that into the maſh vat, where it is to remain till the ſteam is near ſpent, and you can ſee your face in it, which will be in about a quarter of an hour in cold weather; then let all but half a buſhel of malt run very leiſurely into it, ſtirring it all the while with an oar or paddle, that it may not ball, and when the malt is nearly mixed with water,

water, it is enough; which I am ſenſible is different from the old way, and the general preſent practice; but I ſhall here clear that point. For, by not ſtirring or maſhing the malt into a pudding conſiſtence, or thin maſh, the body of it lies in a more loſe condition, that will eaſier and ſooner admit of a quicker and more true paſſage of the afterladings of the ſeveral bowls or jets of hot water, which muſt run through it before the brewing is ended; by which free pereolation, the water has ready acceſs to all parts of the broken malt, ſo that the brewer is enabled to brew quicker or ſlower, and to make more ale or ſmall beer. If more ale, then hot boiling water muſt be laded over ſo ſlow, that one boil muſt run almoſt off before another is put over, which will occaſion the whole brewing to laſt about ſixteen hours, eſpecially if the Oundle way is followed, of ſpending it out of the tap as ſmall as a ſtraw, and as fine as ſack, and then it will be quickly ſo in the barrel. Or if leſs, or weaker ale is to be made, and good ſmall beer, then the ſecond copper of boiling water muſt be put over expeditiouſly, and drawn out with a large and faſt ſtream. After the firſt ſtirring of the malt is done, then put over the reſerve of half a buſhel of freſh malt to the four buſhels and a half that are already in the tub, which muſt be ſpread all over it, and alſo cover the tubs with ſome ſacks, or other cloths, to keep in the ſteam or ſpirit of the malt; then let it ſtand for two or three hours, at the end of which, put over now and then a bowl of the boiling water in the copper, as is before

directed, and ſo continue to do till as much is run off as will almoſt fill the copper. Then, in a canvas, or other looſe woven cloth, put in half a pound of hops, and boil them half an hour, when they muſt be taken out, and as many freſh ones put in their room as are judged proper, to boil half an hour more, if for ale. But if for keeping beer, half a pound of freſh ones ought to be put in every half hour, and boil an hour and an half briſkly. Now, while the firſt copper of wort is boiling, there ſhould be ſcalding water leiſurely put over, bowl by bowl, and run off, that the copper may be filled again immediately after the firſt is out, and boiled an hour, with nearly the ſame quantity of freſh hops, and in the ſame manner as thoſe in the firſt copper of ale-wort were. The reſt for ſmall beer may be all cold water put over the grains at once, or at twice, and boiled an hour each copper, with the hops that have been boiled before. But here I muſt obſerve, that ſometimes I have not an opportunity to get hot water for making all the ſecond copper of wort, which makes it neceſſary to ſupply cold for what is wanting. Out of five buſhels of malt I generally make an hogſhead of ale, with the two firſt coppers of wort; and an hogſhead of ſmall beer with the other two; but this is more or leſs, as it pleaſes me, always taking care to let each copper of wort be ſtrained off through a ſieve, and cool in four or five tubs, to prevent its foxing. Thus I have brewed many hogſheads of middling ale, that, when the malt is good, has proved ſtrong enough

for

for myſelf, and ſatisfactory to my friends. But for ſtrong keeping beer, the firſt copper of wort may be wholly put to that uſe, and all the reſt ſmall beer. Or when the firſt copper of wort is entirely made uſe of for ſtrong beer, it may be helped with ſome freſh malt, according to the London faſhion, and water, lukewarm, put over at firſt with the bowl; but ſoon after ſharp or boiling water, which may make a copper of good ale, and ſmall beer after that. In ſome parts of the North, they take one or more cinders red hot, and throw ſome ſalt on them to overcome the ſulphur of the coal, and then directly thruſt it into he freſh malt or goods, where it lies till all the water is laded over, and the brewing done; for there are only one or two maſhings or ſtirrings, at moſt neceſſary in brewing. Others, who brew with wood, will quench one or more brand ends of aſh in a copper of wort, to mellow the drink, as a burnt toaſt of bread does a pot of beer; but it muſt be obſerved, that this muſt not be done with oak, fir, or other ſtrong ſcented wood, leſt it does more harm than good.

OBSERVATIONS

EXPOSING THE DECEPTIONS IN THE ART OF BREWING.

The following calculation is taken from one quarter of malt; but it may, as may alſo the receipt which follows, be reduced in its proportions to a ſingle peck, or multiplied to a thouſand, by conſidering the tables of ale

and beer meaſure, with which every perſon muſt be acquainted. A quarter of malt, with all the ingredients to make good porter, excluſive of time and trouble, coſt little more than £3 10s. From one quarter of malt and the ingredients may be produced five barrels of porter, which retailed by the publican at ſeven farthings per pint, or fourteen pence per gallon, amounts to £2 2s. per barrel, or £10 10s. for the produce of one quarter of malt. The author of this treatiſe, has brewed porter for his own conſumption ſeveral years; he is, therefore, intimately acquainted with every article which the brewing of porter requires. He pretends not to ſay, that all porter brewers follow the ſame receipt; the principal articles it contains are eſſential to porter; and, though ſeveral acts of parliament have been enacted to prevent public porter brewers from uſing many of them, yet the author can affirm, from experience, he could never produce the preſent flavoured porter without them.

Porter Receipt.	*Average Expence.* £	s.	d.
1 Quarter of Malt	2	2	0
8 lb. of Hops	0	9	4
9 lb. of Treacle	0	1	6
8 lb. Liquorice Root	0	5	4
8 lb. Eſſentia Bina	0	4	8
8 lb. Colour	0	4	8
½ oz. Capſicum	0	0	2
2 oz. Spaniſh Liquorice	0	0	1
¼ oz. Cucculus Indicus, commonly called Occulus India Berries	0	0	2

2 drachms Salt of Tartar	0	0	1
¼ oz. Heading	0	0	1
3 oz. Ginger	0	0	3
4 oz. Lime ſlacked, and the water after having received the ſpirit of the Lime poured into the Eſſentia Bina, or Colour in the making	0	0	1
1 oz. Linſeed	0	0	½
2 drachms Cinnamon	0	0	1½
Coals	0	2	9
	£3	11	1

It muſt naturally happen that the foregoing ſtatement will ſurprize many, unacquanted with the myeſtery of porter brewing; but ſome articles demand particular attention. Firſt, the Eſſentia Bina, which is compounded of 8 lb. of moiſt ſugar, boiled in an iron veſſel; for no copper one could withſtand the heat ſufficiently, till it comes to a thick ſyrupy conſiſtenee, perfectly black, and extremely bitter. When making the Eſſentia and Colour, obſerve when it is boiled as you think ſufficiently to make it liquid enough to pour off into your liquor, you muſt add a little clear water, or lime water, as you pleaſe, to bring it to a proper temper; otherwiſe it will become an hard, dry, burnt ſubſtance, if ſuffered to ſtand till cold, as no water muſt be put to it till it is burnt enough.

Secondly, colour, compoſed of 8lb. of moiſt ſugar, boiled till it obtains a middle ſtate, between bitter and

ſweet

ſweet, and which gives to porter that fine mellow colour uſually ſo much admired in good porter.

Theſe ingredients, thus prepared, are added to the firſt wort, and boiled together with it; this is the baſis of porter, a truth ſufficiently apparent, by reflecting that 6lb of ſugar may generally be had for 3s. 6d. a buſhel of malt is ſeldom ſo low as 5s. 6d. upon ſugar, therefore, variouſly prepared, does porter depend for ſtrength, ſpirit, and body. The heading is a mixture of half allum and half copperas, ground to a fine powder, and is ſo called from giving to porter that beautiful head or froth which conſtitutes one of the peculiar properties of porter. The linſeed, ginger, lime-water, cinnamon, and ſeveral other ſmall articles, may be added or with held, according to the taſte, cuſtom, or practice of the brewer, being merely optional, and uſed ſolely to give a flavour to the beer; hence it is that ſo many flavours are diſtinguiſhable in porter, and ſo very few brewers are found to reſemble each other in their produce. Of the other articles it is ſufficient to obſerve, however much they may ſurprize, however pernicious or diſagreeable they may appear, they are requiſites in the brewing of porter, and muſt invariably be uſed by thoſe who wiſh to continue the taſte, flavour, and appearance which they have been accuſtomed to.

Having thus clearly explained the nature, ingredients, and compoſition of porter, together with a certain method of brewing it, even in the ſmalleſt quantity, I ſhall give a receipt for Ale, Two-penny, and

Table-

Table-beer. What is to be ſaid upon each will be very ſhort, becauſe the ſame method, in almoſt every reſpect, as I have previouſly laid down for porter, is to be purſued. It is only neceſſary to obſerve, that the gains of the common brewers, who have opportunities and finances to buy the various articles in large quantities, muſt be enormous to a degree.

The following proportions will be found exact for brewing one barrel of ale.

	£	s.	d.
2½ Buſhels of Malt	0	16	0
2½ lb. of Hops	0	3	0
Sugar juſt boiled up, allowing for fire and trouble in preparing 3 lb.	0	2	6
Capſicum	0	0	1
Coriander Seeds	0	0	1
Cocculus Indicus	0	0	1
Salt	0	0	1
	£1	0	10

The ſmall beer, after your ale is brewed, is is ſuppoſed an equivalent for coals.

A barrel of ale, 128 quarts, at 5d. per quart	2	13	4
Ditto brewed at home	1	0	10
Clear gain	£1	12	6

OBSERVATIONS ON ALE.

Ale is generally brewed from pale malt, but that is merely an optional point, ſome perſons prefering brown and ſome amber ales. The capſicum and coriander ſeeds

ſeeds are to be boiled in the wort; obſerve the method of boiling and maſhing, as in porter, but let ale ſtand to work two or three days, and beat it up well once or twice a day, when the head begins to fall, cleanſe it by adding a handful of ſalt, and a little flour, mixed up with the Cocculus Indicus; then proceed to barrel it according to the foregoing directions.

The only article which deſerves particular attention in the compoſition of ale, is the coriander-ſeed, which though in appearance a ſimple and almoſt taſteleſs berry, is of a vehemently poiſonous and ſtupifying quality. Some idea may be formed of its effects, when chymical experiment has proved to us, that one pound of coriander-ſeeds, equals in ſtrength and ſtupefactive quality one buſhel of malt; it is not, therefore, to be preſumed that thoſe who brew for themſelves will uſe an ingredient, which can only have been introduced into the compoſition of ale, to ſatisfy an avaricious deſire of an unjuſt gain.

Two-penny is an article not formed to keep, and is not likely to be brewed by any perſon for their own conſumption; the following ſketch of the proportions of one barrel, is only inſerted to gratify public curioſity, and conduce to general information in the art of brewing.

Two-penny.	One barrel.	£	s.	d.
1½	Buſhel of Malt	0	9	0
1	lb. of Hops	0	1	9
1½	lb. of Liquorice Root	0	1	6
¼	oz. Capſicum	0	0	1
3	oz. Spaniſh Liquorice	0	0	3

	£	s.	d.
5 lb. Treacle	0	1	3
	0	13	10
One barrel of Two-penny, 128 quarts, at 4d.	2	2	8
Brewed at home, coals included	0	14	6
Clear gain	£1	8	2

It is ſufficient to obſerve of this liquor, that it requires no ſtoring, being frequently brewed one week and conſumed the next; its principal property as an article of trade, is turning money over quicker than any other.

You will obſerve the quantity of capſicum in one barrel of two-penny, is as much as is commonly contained in two barrels of porter; this readily accounts for the preferrence given to it in cold winter mornings, as a warmer to the ſtomach. Two-penny works alſo remarkably quick, and muſt be carefully attended to in the barrels.

Table-beer may be ſerviceable to a large family, and therefore the eſtimate is given upon a larger proportion.

Table-Beer. Ten Barrels.	£	s.	d.
1 Quarter of Malt	2	2	0
8 lb. Hops	0	9	4
8 lb. Colour	0	6	8
8 oz. Spaniſh Liquorice	0	0	8
10 lb. Treacle	0	2	6
Coals	0	4	0
	£3	5	2

Ten barrels, at 16s. per barrel, bought	8	0	0
Ten ditto, brewed at home	3	5	2
Clear gain	£4	14	10

OF MADE WINES.

Raiſin Wine.

PUT two hundred weight of raiſins, ſtalks and all, into a large hogſhead; fill it with water, let them ſteep a fortnight, ſtirring them every day; then pour off the liquor, and preſs the raiſins. Put both liquors together in a nice clean veſſel that will juſt hold it, for it muſt be full; let it ſtand till it has done hiſſing, or making the leaſt noiſe, then ſtop it cloſe, and let it ſtand ſix months. Peg it, and if you find it quite clear, rack it off in another veſſel, ſtop it cloſe, and let it ſtand three months longer; then bottle it, and when you uſe it rack it off into a decanter.

Elder Wine.

Pick your elder-berries when they are quite ripe, put them into a ſtone jar, and ſet them in the oven, or in a kettle of boiling water till the jar is hot through; then take them out, and ſtrain them through a coarſe ſieve, wringing the berries, and put the juice into a clean kettle.

tle. To every quart of juice put a pound of fine Liſbon ſugar, let it boil, and ſkim it well. When it is clear and fine, pour it into a jar. When cold, cover it cloſe, and keep it till you make raiſin wine; then, when you tun your raiſin wine, to every gallon of wine put half a pint of elder ſyrup.

Elder Flower Wine.

Take the flowers of elder, but carefully reject the ſtalks. To every quart of flowers put a gallon of water, and three pounds of loaf ſugar. Boil the water and ſugar a quarter of an hour, then pour it on the flowers, and let it work three days. Then ſtrain the wine thro' a hair ſieve, and put it into a caſk. To every ten gallons of wine, add an ounce of iſinglaſs diſſolved in cyder, and ſix whole eggs. Cloſe it up, let it ſtand ſix months, and then bottle it.

Grape Wine.

Put a gallon of grapes to a gallon of water; bruiſe the grapes, and let them ſtand a week without ſtirring, then draw it off fine. Put to a gallon of the wine three pounds of ſugar, and then put it in a veſſel, but do not ſtop it till it has done hiſſing.

Orange Wine.

Put twelve pounds of the beſt powdered ſugar, with the whites of eight or ten eggs well beaten, into ſix gallons of ſpring water, and boil it three quarters of an hour. When cold, put into it ſix ſpoonfuls of yeaſt, and the juice of twelve lemons; which, being pared, muſt ſtand with two pounds of white ſugar in a tankard, and in the morning ſkim off the top, and then put

put it into the water; then add the juice and rinds of fifty oranges, but not the white part of the rinds, and let it work all together two days and two nights; then add two quarts of Rheniſh or white wine, and put it into your veſſel.

Red Currant Wine.

Gather the currants on a fine dry day, when the fruit is full ripe; ſtrip them, and ſqueeze out the juice; put a gallon of cold water, and two ſpoonfuls of yeaſt to a gallon of the juice. When it has worked two days, ſtrain it through a hair ſieve. In the mean time put an ounce of iſinglaſs to ſteep in cyder, and to every gallon of liquor put three pounds of loaf ſugar; then ſtir it well together, and put it in a caſk. Pour a quart of brandy to every five gallons of wine, mix them well in your caſk, cloſe it well up, and after letting it ſtand four months, bottle it.

Birch Wine.

To a hogſhead of birch-water, take four hundred of Malaga raiſins, pick them clean, and cut them ſmall. Then boil the birch liquor for one hour at leaſt, ſkim it well, and let it ſtand till it is no warmer than milk. Then put in the raiſins, and let it ſtand covered, ſtirring it well four or five times every day. Boil all the ſtalks in a gallon or two of birch-water, which, added to the other when almoſt cold, will give it an agreeable roughneſs. Let it ſtand ten days, then put it in a cool cellar, and when it has done hiſſing in the veſſel, ſtop it up cloſe. It muſt ſtand nine months, at leaſt, before it is bottled.

Raſpberry Wine.

Bruiſe ſome raſpberries with the back of a ſpoon, and ſtrain them through a flannel bag into a ſtone jar. Put a pound of double refined ſugar to every quart of juice, ſtir it well together, and cover it cloſe; after letting it ſtand three days, pour it clear off. Put two quarts of white wine to one quart of juice, then bottle it off, and it will be fit to drink in about a week. Raſpberry brandy, made thus, is a very excellent dram.

Turnip Wine.

Pare and ſlice a quantity of turnips, put them in a cyder-preſs, and preſs out all the juice. To every gallon of juice put three pounds of lump ſugar. Have a veſſel ready, juſt large enough to hold to hold the juice, put your ſugar into a veſſel, and half a pint of brandy to every gallon of juice. Pour in the juice, and lay ſomething over the bung for a week, to ſee if it works. If it does, you muſt not bung it down till it has done working; then ſtop it cloſe for three months, and draw it off in another veſſel. When it is fine, bottle it off.

Gooſeberry Wine.

Put three pounds of lump ſugar to a gallon of water, boil it a quarter of an hour, and ſkim it very well; then let it ſtand till almoſt cold, and take four quarts of full ripe gooſeberries, bruiſe them in a marble mortar, and put them in your veſſel; then pour in the liquor, let it ſtand two days, and ſtir it every four hours; ſteep half an ounce of finglaſs two days in a pint of brandy, ſtrain the wine through a flannel bag into the caſk, then beat

beat the iſing-glaſs in a marble mortar with five whites of eggs; then whiſk them together half an hour, put it in the wine, and beat them altogether; cloſe up your caſk, and put clay over it; let it ſtand ſix months, then bottle it off for uſe; put in each bottle a lump of ſugar, and two raiſins of the ſun. This is a very rich wine, and when it has been kept in bottles two or three years, will drink like Champaigne.

Cherry Wine.

Take fifty pounds of black cherries, picked clean from the ſtalks, let the ſtones remain, bruiſe them well with the hands; them take half a buſhel of very ripe currants, and get as much juice from them as poſſible, and alſo four quarts of raſpberries, ſqueezed in the ſame manner. To this quantity of fruit allow forty pounds of ſugar; diſſolve it in ſoft water, and when the ſugar is melted, put it into a veſſel with the bruiſed cherries, and the juice of the currants and raſpberries; then fill the veſſel with with ſoft water, only leaving room for the working; and when all is in the veſſel, ſtir it well together with a ſtick. It muſt be bunged up in leſs than three weeks; it may be bottled in five months.

Smyrna Raiſin Wine.

Put twenty-four gallons of water to an hundred pounds of raiſins; after letting it ſtand about fourteen days, put it into the caſk. When it has remained there ſix months, put a gallon of brandy to it. When fine, bottle it.

OF

OF ROASTING.

GENERAL INSTRUCTIONS FOR ROASTING.

WHEN you roaſt any kind of meat, it is a very good way to put a little ſalt and water in your dripping-pan, baſte your meat a little with it, let it dry, then duſt it well with flour; baſte it with freſh butter, it will make your meat a better colour. Obſerve always to have a briſk clear fire, it will prevent your meat from dazing, and the froth from falling; keep it a good diſtance from the fire, if the meat is ſcorched the outſide is hard and prevents the heat from penetrating into the meat, and will appear enough before it be little more than half done. Time, diſtance, baſting often, and a clear fire, is the beſt method I can preſcribe for roaſting meat to perfection; when the ſteam draws near the fire it is a ſign of its being enough, but you will be the beſt judge of that from the time you put it down, Be careful when you roaſt any kind of wild fowl, to keep a clear briſk fire, roaſt them a light brown, but not too much. It is a great fault to roaſt them till the gravy runs out of them, it takes off the fine flavour. Tame

fowls require more roaſting, they are a long time before they are hot through, and muſt be often baſted to keep up a ſtrong froth, it makes them riſe better, and a finer colour. Pigs and geeſe ſhould be roaſted before a good fire and turned quick. Hares and rabbits require time and care, to ſee the ends are roaſted enough; when they are half roaſted cut the neck-ſkin, and let out the blood, or when they are cut up they often appear bloody at the neck.

To roaſt Beef.

Be ſure to paper the top, and baſte it well all the time it is roaſting, and throw a handful of ſalt on it. When you ſee the ſmoke draw to the fire it is near enough, then take off the paper, baſte it well, and dredge it with a little flour to make a froth. Never ſalt your roaſt meat before you lay it to the fire, for that draws out all the gravy Take up your meat, and garniſh your diſh with nothing but horſe radiſh. To roaſt a piece of beef of about ten pounds will take an hour and a half at a good fire. Twenty pounds weight will take three hours, if it be a thick piece, but if it be a thin piece, two hours and a half will do it, and ſo on according to weight. Obſerve in froſty weather your beef will take half an hour longer.

To roast a Beef Tongue.

Boil a tongue until it will peel, in broth or water, with ſalt and pepper, with onions, carrots, parſnips, parſley, ſhalots, two cloves of garlic, laurel and thyme, then lard it and finiſh it in roaſting; ſerve under it a reliſhing ſauce or plain.

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Cold Roaſt Beef, family faſhion.

Slice three or four onions, and fry them in butter; when done, add a little broth, three ſhalots chopped; pepper and ſalt; then put ſlices of cold beef to it; boil it for a moment. When ready, add a piece of meat larded, brazed, and glazed, three yolks of eggs, and a little vinegar. Cold beef is alſo very good with cold ſauce made of chopped parſley, ſhalots, vinegar, oil, muſtard, minced anchovy, &c.

To roaſt Mutton or Lamb.

As to roaſting of mutton, the loin, the chine of mutton (which is two loins) and the ſaddle which is two necks and part of the ſhoulders cut together) muſt have the ſkin raiſed and ſkewered on, and when near done take off the ſkin, baſte and flour it to froth it up. All other parts of mutton and lamb muſt be roaſted with a quick clear fire, without the ſkin being raiſed, or paper put on. You ſhould always obſerve to baſte your meat as ſoon as you lay it down to roaſt, ſprinkle ſome ſalt on, and, when near done, dredge it with a little flour to froth it up. Garniſh mutton with horſe-radiſh; lamb with creſſes, or ſmall ſalading.

A leg of mutton of ſix pounds will take an hour and a quarter; of twelve pounds, two hours; a ſmall ſaddle an hour and a half: a large one near three hours. Paper a ſaddle. If garlic is not diſliked, ſtuff the knuckle part of the leg with two or three cloves of it. A breaſt will take half an hour at a briſk fire; a large

neck an hour; a ſmall one a little more than half an hour; a ſhoulder near as much time as a leg. For ſauce—potatoes, pickles, ſallad, celery raw or ſtewed, brocoli, french beans, cauliflower; or to a ſhoulder of mutton, onion ſauce.

To roaſt a Haunch of Mutton Veniſon faſhion.

To dreſs a haunch of mutton veniſon faſhion, take a hind quarter of fat mutton, and cut the leg like a haunch. Lay it in a pan, with the back ſide of it down and pour a bottle of red wine over it, in which let it lay twenty-four hours. Spit it and roaſt it at a good quick fire, and keep baſting it all the time with the ſame liquor and butter. It will require an hour and an half roaſting; and, when it is done, ſend it up with a little good gravy in one boat, and ſweet ſauce in another. A good fat neck of mutton done in this manner is eſteemed delicate eating.

To roaſt Veal.

As to veal you muſt be careful to roaſt it of a fine brown; if a large joint, a very good fire; if a ſmall joint a pretty little briſk fire. If a fillet, or loin, be ſure to paper the fat, that you loſe as little of that as poſſible; lay it ſome diſtance from the fire, 'till it is ſoaked, then lay it near the fire. When you lay it down, baſte it well with good butter, and when it is near enough baſte it again, and dredge it with a little flour. The breaſt you muſt roaſt with the caul on till it is enough; and ſkewer the ſweetbread on the back-ſide of the breaſt. When it is near enough, take off the caul, baſte it, and dredge it with a little flour.

Veal will take a quarter of an hour to a pound in roaſting; paper the fat of the loin and the fillet; ſtuff the fillet and ſhoulder with the following ingredients. A quarter of a pound of ſuet, chopped fine, parſley and ſweet herbs chopped, grated bread and lemon peel, pepper, ſalt, nutmeg, and yolk of egg; butter may ſupply the want of ſuet; roaſt the breaſt with the caul on till it is almoſt enough, then take it off, flour it and baſte it. Veal requires to be more done than beef. For ſauce—ſalad, pickles, potatoes, broccoli, cucumbers raw or ſtewed, french beans, peaſe, cauliflower, celery raw or ſtewed.

To roaſt Pork.

Pork muſt be well done or it is apt to ſurfeit. When you roaſt a loin take a ſharp pen knife and cut the ſkin acroſs, to make the crackling eat the better. The chine muſt be cut, and ſo muſt all pork that has the rind on. Roaſt a leg of pork thus—Take a knife as above, and ſcore it, ſtuff the knuckle part with ſage and onion, chopped fine, with pepper and ſalt, or cut a hole under the twiſt, and put the ſage, &c. there, and ſkewer it up with a ſkewer. Roaſt it criſp, becauſe moſt people like the rind criſp, which they call crackling. Make ſome good apple ſauce, and ſend it up in a boat, then make a little drawn gravy to put in the diſh. This is called a mock gooſe. The ſpring or hand of pork, if very young, roaſted like a pig, eats very well; or take the ſpring and cut off the ſhank or knuckle, and ſprinkle ſage and onion over it, and roll

it round and tie it with a ſtring, and roaſt it two hours, otherwiſe it is better boiled. The ſpare-rib ſhould be baſted with a little bit of butter, a very little duſt of flour, and ſome ſage ſhred ſmall; but we never make any ſauce to it but apple ſauce. The beſt way to dreſs pork griſkins is to roaſt them, baſte them with a little butter and ſage, and a little pepper and ſalt. Few eat any thing with theſe but muſtard.

To roaſt a Pig.

Stick your pig juſt above the breaſt bone, run your knife to the heart. When it is dead, put it in cold water for a few minutes, then rub it over with a little roſin beat fine, or its own blood; put your pig into a pail of ſcalding water half a minute, take it out, lay it on a clean table, pull off the hair as quick as poſſible; if it does not come clean of put it in again. When you have got it all clean off waſh it in warm water, then in two or three cold waters, for fear the roſin ſhould taſte. Take off the fore feet at the firſt joint, make a ſlit down the belly, and take out all the entrails; put the liver, heart, and lights to the pettitoes, waſh it well with cold water, dry it exceedingly well with a cloth, hang it up, and when you roaſt it put in a little ſhred ſage, a tea ſpoonful of black pepper, two of ſalt, and a cruſt of brown bread; ſpit your pig and ſew it up; lay it down to a briſk clear fire, with a pig plate hung in the middle of the fire. When your pig is warm, put a lump of butter in a cloth and rub your pig often with it while roaſting. A large one will take

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an hour and an half. When your pig is of a fine brown and the ſteam draws near the fire, take a clean cloth, rub your pig quite dry, then rub it well with a little cold butter, it will help to criſp it; then take a ſharp knife, cut off the head, and take off the collar, then take off the ears and jaw-bone, ſplit the jaw in two. When you have cut the pig down the back, which muſt be done before you draw the ſpit out, then lay your pig back to back on the diſh, and the jaw on each ſide, the ears on each ſhoulder, and the collar at the ſhoulder, pour in your ſauce and ſerve it up. Garniſh with a cruſt of brown bread grated.

To roaſt the hind quarter of a Pig, Lamb faſhion.

At the time of the year when houſe-lamb is very dear, take the hind quarter of a large roaſting pig, take off the ſkin and roaſt it, and it will eat like lamb, with mint ſauce, or with a ſalad or Seville orange. Half an hour will roaſt it.

Different ſorts of Sauce for a Pig.

Some do not love any ſage in the pig, only a cruſt of bread; but then you ſhould have a little dried ſage rubbed and mixed with the gravy and butter. Some love bread ſauce, in a baſon, made thus—take a pint of water, put in a good piece of crumb of bread, a blade of mace, and a little whole pepper, boil it for about five or ſix minutes and then pour the water off, take out the ſpice, and beat up the bread with a good piece of butter, and a little milk or cream. Some love a few currants boiled in it, a glaſs of wine and a little

ſugar; but that you muſt do juſt as you like it. Others take half a pint of good beef gravy, and the gravy that comes out of the pig, with a piece of butter rolled in flour, two ſpoonfuls of catchup, and boil them all together; then take the brains of the pig, and bruiſe them fine; put all theſe together, with the ſage in the pig, and pour into your diſh. It is a very good ſauce. When you have not gravy enough comes out of your pig, with the butter, for ſauce, take about half a pint of veal gravy and add to it; or ſtew the pettitoes and take as much of that liquor as will do for ſauce, mixed with the other. Some like the ſauce ſent in in a boat or baſon.

To roaſt Veniſon.

In order to roaſt a haunch of veniſon properly, as ſoon as you have ſpitted it you muſt lay over it a large ſheet of paper, and then a thin common paſte, with another over that. Tie it faſt, in order to keep the paſte from dropping off, and if the haunch be a large one it will take four hours roaſting. As ſoon as it is done enough take off both paper and paſte, dredge it well with flour, and baſte it with butter. As ſoon as it becomes of a light brown, diſh it up with brown gravy, or currant jelly ſauce, and ſend up ſome in a boat.

Different ſorts of Sauces for Veniſon.

You may take either of theſe ſauces for veniſon. Currant jelly warmed; or a pint of red wine with a quarter of a pound of ſugar, ſimmered over a clear fire for five or ſix minutes; or a pint of vinegar and a quarter of a pound of ſugar, ſimmered 'till it is a ſyrup.

To roaſt a green Gooſe.

When your gooſe is ready dreſſed put in a lump of butter, ſpit it, lay it down, ſinge it well, duſt it with flour, baſte it with freſh butter; baſte it three or four times with cold butter, it will make the fleſh riſe better than if you was to baſte it out of the dripping pan. If it is a large one it will take three quarters of an hour to roaſt it; when you think it is enough dredge it with flour, baſte it 'till it is a fine froth, and your gooſe a nice brown, and diſh it up with a little brown gravy. Garniſh it with a cruſt of bread grated round the edge of the diſh.

Sauce for a green Gooſe.

Take ſome melted butter, put in a ſpoonful of the juice of ſorrel, a little ſugar, a few coddled gooſeberries, pour it into your ſauceboats, and ſend it hot to the table.

To roaſt a Gooſe.

It muſt be ſeaſoned with ſage and onion, cut very ſmall and mixed with pepper and ſalt; an hour will roaſt it. Boil the ſage and onion in a little water before they are cut; it prevents their eating ſo ſtrong, and takes off the rawneſs. For ſauce gravy and apple ſauce.

Sauce for a Gooſe or Duck.

As to geeſe or ducks, you ſhould have ſage and onions ſhred fine, with pepper and ſalt put into the belly.

Put only pepper and ſalt into wild ducks, eaſterlings, wigeons, teal, and all other ſorts of wild fowl, with gravy in the diſh, or ſome like ſage and onion in one.

To roaſt a Turkey.

Make a ſtuffing with four ounces of butter, or chopped ſuet, grated bread, a little lemon peel, parſley and ſweet herbs chopped, pepper, ſalt and nutmeg, a little cream and yolk of eggs; fill the craw with this, or with force-meat; paper the breaſt 'till near done, then flour and baſte it. For ſauce, gravy alone, or brown celery ſauce, or muſhroom ſauce; for a turkey poult, gravy and bread ſauce. A middling turkey will take an hour, a very large one an hour and a quarter; a ſmall one three quarters of an hour.

Sauce for a Turkey.

Take half a pint of oyſters, ſtrain the liquor, and put the oyſters with the liquor into a ſaucepan with a blade or two of mace; let them juſt lump, then pour in a glaſs of white wine: let it boil once, and thicken it with a piece of butter rolled in flour. Serve this up in a baſon by itſelf, with good gravy in the diſh, for every body does not love oyſter ſauce. If you chaſe it in the diſh, add half a pint of gravy to it, and boil it up together. This ſauce is good either with boiled or roaſted turkies, or fowls, but you may leave the gravy out, adding as much butter as will do for ſauce, and garniſhing with lemon.

To roaſt Fowls.

When the fowls are laid to the fire, ſinge them with ſome white paper, baſte them with butter, and then dredge over them ſome flour; when the ſmoke begins to draw to the fire, baſte and dredge them over

again, ſet them on table with a good froth. For ſauce, gravy, egg ſauce, muſhrooms, truffles, morels, and white or brown celery ſauce.

A large fowl will take three quarters of an hour roaſting; a midling one half an hour; very ſmall chickens twenty minutes. Your fire muſt be very quick and clear when you lay them down.

To roaſt Chickens.

Pluck your chickens carefully, draw them, and cut off their claws only, and truſs them. Put them down to a good fire, ſinge, duſt, and baſte them with butter. A quarter of an hour will roaſt them; and when they are enough froth them, and lay them on your diſh. Serve them up with parſley and butter poured over them.

To make Egg Sauce.

Boil two eggs hard, half chop the whites, then put in the yolks, chop them both together, but not very fine; put them into a quarter of a pound of good melted butter, and put it in a boat.

To roaſt Ducks.

Kill and draw your ducks, then ſhred an onion and a few ſage leaves, ſeaſon theſe with ſalt and pepper, and put them into your ducks. Singe, duſt, and baſte them with butter, and a good fire will roaſt them in twenty minutes, for the quicker they are done the better they will be. Before you take them up, duſt them with flour, and baſte them with butter to give them a good frothing and a pleaſing brown. Your gravy muſt

be made of the gizzard and pinions, an onion, a tea-ſpoonful of lemon pickle, a few pepper corns, a large blade of mace, a ſpoonful of catchup, and the ſame of browning. Strain it, pour it into your diſh, and ſend it up with onion ſauce in a baſon.

To roaſt a Wild Duck, or Teal.

Firſt half roaſt it, then lay it in a diſh, carve it, but leave the joints hanging together; throw a little pepper and ſalt and ſqueeze the juice of a lemon over it; turn it on the breaſt, and preſs it hard with a plate, and add to its own gravy two or three ſpoonfuls of good gravy, cover it cloſe with another diſh, and ſet it over a ſtove ten minutes, then ſend it to table hot in the diſh it was done in, and garniſh with lemon. You may add a little red wine and a ſhalot cut ſmall, if you like it; but it is apt to make the duck eat hard, unleſs you firſt heat the wine, and pour it in juſt as it is done.

To roaſt Woodcocks and Snipes.

Having put your birds on a little ſpit, take a round of a threepenny loaf and toaſt it brown; lay it in a diſh under the birds, and when you lay them down to the fire baſte them with a little butter, and let the trail drop on the toaſt. When they are roaſted enough, put the toaſt in the diſh and lay them on it. Pour a quarter of a pint of gravy into the diſh, and ſet it over a lamp or chafing-diſh for three or four minutes, when the whole will be in a proper condition to be ſent to the table. Obſerve never to take any thing out of a woodcock or ſnipe.

To roaſt Larks.

Skewer a dozen of larks, and tie both ends of the ſkewer to the ſpit, dredge and baſte them, and let them roaſt ten minutes. Break half a penny loaf into crumbs, and put them, with a piece of butter of the ſize of a walnut into a toſſing-pan, and having ſhaken them over a gentle fire 'till they are of a light brown, lay them between the birds, and pour a little melted butter over them.

To roaſt Ruffs and Rees.

Theſe birds are found in Lincolnſhire and the Iſle of Ely, the food proper for them is new milk boiled, and put over white bread, with a little fine ſugar, and be careful to keep them in ſeparate cages. They feed very faſt, and will die of their fat if not killed in time. Truſs them as you do a woodcock, but draw them, and cover them with vine leaves. For ſauce—good gravy thickened with butter, and a toaſt under them.

To roaſt Pheaſants and Partridges.

Pheaſants and partridges may be treated in the ſame manner. Duſt them with flour, and baſte them often with freſh butter, keeping them at a good diſtance from the fire. A good fire will roaſt them in half an hour. Make your gravy of a ſcrag of mutton, a tea ſpoonful of lemon pickle, a large ſpoonful of ketchup, and the ſame of browning. Strain it, and put a little of it into the diſh; ſerve them up with bread ſauce in a baſon, and fix one of the principal feathers of the pheaſant in the tail.

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To roaſt Pigeons.

Scald, draw, and take the craws clean out of your pigeons, and waſh them in ſeveral waters. When you have dried them roll a lump of chopped butter in parſley, and ſeaſon it with pepper and ſalt. Put this into your pigeons, and ſpit, duſt, and baſte them. A good fire will roaſt them in twenty minutes, and when they are enough ſerve them up with parſley and butter for ſauce, and lay round them bunches of aſparagus, if they be in ſeaſon.

To roaſt a Hare.

Take your hare when it is caſed, truſs it in this manner, bring the two hind legs up to its ſides, pull the fore legs back, put your ſkewer firſt into the hind leg, then in the fore leg, and then thruſt it through the body; put the fore leg on, and then the hind leg, and run a ſkewer through the top of the ſhoulders and back part of the head, which will hold the head up. Make a pudding thus—take a quarter of a pound of beef ſuet, as much crumb of bread, a handful of parſley chopped fine, ſome ſweet herbs of all ſorts, ſuch as baſil, marjoram, winter ſavory, and a little thyme, chopped fine; a little nutmeg grated, ſome lemon peel cut fine, pepper and ſalt; chop the liver fine, and put in with two eggs; mix it up, put it into the belly and ſew or ſkewer it up, then ſpit it and lay it to the fire, which muſt be a good one. A good ſized hare takes an hour, and ſo on in proportion.

Different

Different ſorts of Sauce for Hare.

Take for ſauce a pint of cream, and half a pound of freſh butter, put them in a ſaucepan, and keep ſtirring it with a ſpoon till the butter is melted and the ſauce is thick; then take up the hare and pour the ſauce into the diſh. Another way to make ſauce for a hare is, to make good gravy thickened with a little piece of butter rolled in flour, and pour it into your diſh. You may leave the butter out, if you do not like it, and have ſome currant jelly warmed in a cup, or red wine and ſugar boiled to a ſyrup, done thus—take a pint of red wine, a quarter of a pound of ſugar, and ſet it over a ſlow fire to ſimmer for about a quarter of an hour. You may do half the quantity and put into the ſauceboat or baſon.

To roaſt Rabbits.

Caſe your rabbits, ſkewer their heads with their mouths upon their backs, ſtick their fore legs into their ribs, and ſkewer their hind legs double. Break half a penny loaf into crumbs, a little parſley, thyme, ſweet marjoram, and lemon peel. Shred all theſe fine, and ſeaſon them with pepper, ſalt, and nutmeg. Mix them up into a light ſtuffing, with two eggs, a little cream, and a quarter of a pound of butter; put it into their bellies, ſew them up, and dredge and baſte them well with butter. Take them up when they have roaſted an hour, chop the livers, and lay them in lumps round the edge of your diſh. Serve them up with parſley and butter for ſauce.

Another

Another way to roaſt Rabbits.

They will take twenty minutes, or half an hour, according to the ſize: hold their heads for a few minutes in boiling water, before they are laid down. For ſauce, parſley and butter, with the liver parboiled and ſhred; but they are beſt ſtuffed with chopped ſuet, the liver part boiled and bruiſed, bread crumbs, grated bread, and a little lemon peel; chopped parſley and ſweet herbs, yolk of egg mixed, pepper, ſalt, and nutmeg—gravy in the diſh.

To roaſt a Rabbit Hare faſhion.

Lard a rabbit with bacon, roaſt it as you do a hare, with a ſtuffing in the belly and it eats very well. But then you muſt make gravy ſauce. But if you do not lard it, white ſauce made thus—take a little veal broth, boil it up with a little flour, and butter to thicken it; then add a gill of cream; keep it ſtirring one way till it is ſmooth, then put it in a boat, or in the diſh.

To roaſt Lobſters.

Put a ſkewer into the vent of the tail of the lobſter, to prevent the water getting into the body of it, and put it into a pan of boiling water, with a little ſalt in it, and if it be a large one it will take half an hour boiling. Then lay it before the fire, and baſte it with butter till it has a fine froth. Diſh it up with plain melted butter in a boat. This is a better way than actually roaſting them, and is not attended with half the trouble.

OF BOILING.

NEATNESS being a moſt material requiſition in a kitchen, the cook ſhould be particularly cautious to keep all the utenſils perfectly clean, and the pots and ſaucepans properly tinned. In boiling any kind of meat, but particularly veal, much care and nicety are required. Fill your pot with a ſufficient quantity of ſoft water, duſt your veal well with fine flour, put it into the pot, and ſet it over a large fire. It is the cuſtom of ſome people to put in milk to make it white; but this is of no uſe and perhaps better omitted; for if you uſe hard water it will curdle the milk, give to the veal a browniſh yellow caſt, and will often hang in lumps about it. Oatmeal will do the ſame thing; but by duſting the veal and putting it into the water when cold, it will prevent the foulneſs of the water from hanging upon it. Take the ſcum off clearly as ſoon as it begins to riſe, and cover up the pot cloſe. Let the meat boil as ſlowly as poſſible, but in plenty of water, which will make your veal riſe and look plump. A cook cannot make a greater miſtake than

to

to let any ſort of meat boil faſt, ſince it hardens the outſide, before it is warm within, and contributes to diſcolour it. Thus a leg of veal of twelve pounds weight will take three hours and a half in boiling, and the ſlower it boils the whiter and plumper it will be. When mutton or beef is the object of your cookery, be careful to dredge them well with flour before you put them into the pot of cold water, and keep it covered; but do not forget to take off the ſcum as often as it riſes. Mutton and beef do not require ſo much boiling; nor is it much minded if it be a little under the mark; but lamb, pork, and veal, ſhould be well boiled, otherwiſe they will be unwholeſome. A leg of pork will take an hour more boiling than a leg of veal of the ſame weight; but, in general, when you boil beef or mutton, you may allow an hour for every four pounds weight. To put in the meat when the water is cold is allowed to be the beſt method, as it thereby gets warm to the heart before the outſide gets hard. To boil a leg of lamb of four pounds weight, you muſt allow an hour and a half.

To boil a Ham.

Steep it all night in ſoft water; a large one ſhould ſimmer three hours, and boil gently two; a ſmall one ſhould ſimmer two hours, and boil about one and an half. Pull off the ſkin, rub it over with yolk of egg, ſtrew on bread crumbs, ſet it before the fire till of a nice light brown.

Another

Another way to boil a Ham.

Put your ham into a copper of cold water, and when it boils take care that it boils ſlowly. A ham of twenty pounds will take four hours and a half boiling, and ſo in proportion for one of a larger or ſmaller ſize. No ſoaking is required for a green ham; but an old large ham will require ſixteen hours ſoaking in a large tub of ſoft water. Obſerve to keep the pot well ſkimmed while your ham is boiling. When you take it up, pull off the ſkin, and rub it all over with an egg, ſtrew on crumbs of bread, baſte it with butter, and ſet it to the fire till it is of a light brown.

To boil a Tongue.

If your tongue be a dry one, ſteep it in water all night, then boil it three hours. If you would have it eat hot ſtick it with cloves, rub it over with yolk of egg, ſtrew over it bread crumbs, baſte it with butter, ſet it before the fire till it is a light brown. When you diſh it up, pour a little brown gravy, or red wine ſauce, mixed the ſame way as for veniſon; lay ſlices of currant jelly round it. If it be a pickled one, only waſh it out of water.

To boil a Chicken.

Put the chickens into ſcalding water, and as ſoon as the feathers will ſlip off take them out, otherwiſe they will make the ſkin hard. After you have drawn them lay them in ſkimmed milk for two hours, then truſs them with their head on their wings. When you have ſinged and duſted them with flour, cover them cloſe in cold

cold water, and ſet them over a ſlow fire. Having taken off the ſcum, and boiled them ſlowly for five or ſix minuts take them off the fire and keep them cloſe covered for half an hour in the water, which will ſtew them ſufficiently and make them plump and white. Before you diſh them, ſet them on the fire to heat; then drain them, and pour over them white ſauce, made the ſame way as for boiled fowls. A large chicken takes twenty minutes, a very ſmall one fifteen.

Fowls, chickens, and houſe-lamb ſhould be boiled in a pot by themſelves, in a good deal of water, and if any ſcum ariſes take it off. They will be both ſweeter and whiter than if boiled in a cloth.

To boil a Fowl.

A large one will be boiled in half an hour. When you have plucked your fowls draw them at the rump, cut off the head, neck, and legs, take the breaſt-bone very carefully out, ſkewer them with the ends of their legs in the body, tie them round with a ſtring, ſinge and duſt them well with flour, put them in a kettle of cold water, cover it cloſe, and ſet it on the fire; when the ſcum begins to riſe take it off; put on the cover, and let them boil very ſlowly twenty minutes, take them off, cover them cloſe, and the heat of the water will ſtew them enough in half an hour; it keeps the ſkin whole, and they will be both whiter and plumper than if they had boiled faſt. When you take them up drain them, and pour over them white ſauce or melted butter. Serve it with tongue, bacon, or pickled pork; cabbages,

cabbages, ſavoys, broccoli, any greens, or carrots, and oyſter ſauce.

To make Sauce for Fowls.

Boil any bones or bits of veal, with a ſmall bunch of ſweet herbs, an onion, a ſlice of lemon, a few white pepper corns, and a little celery; ſtrain it; there ſhould be near half a pint; put to it ſome good cream, with a little flour mixed ſmooth in it, a good piece of butter, a little pounded mace, and ſome ſalt; keep it ſtirring, add muſhrooms, or a little lemon juice.

To boil a Turkey.

Make a ſtuffing with a grated bread, oyſters chopped, grated lemon-peel, pepper, ſalt, nutmeg; about four ounces of butter or ſuet chopped, a little cream, yolks of eggs to make it light ſtuffing; fill the craw, if any is left make it into balls. Flour the turkey, put it into water while cold, take off the ſcum as it riſes, and let it boil gently. A middling turkey will take about an hour. Boil the balls, lay them round it, with oyſter ſauce in the diſh, and a boat. The ſtuffing may be made without oyſters, or it may be ſtuffed with forced meat, or ſauſage meat, mixed with a few crumbs of bread and yolks of eggs. If oyſters are not to be had, white celery ſauce is very good, or white ſauce.

Another way to boil a Turkey.

Let your turkey have no food the day before you kill it. When you are going to kill it, give it a ſpoonful of alegar, it will make it white and eat tender. When you have killed it hang it up by the legs for four

four or five days at leaſt; when you have plucked it draw it at the rump; if you can take the breaſt-bone out nicely, it will look much better. Cut off the legs, put the end of the thighs into the body of the turkey, ſkewer them down and tie them with a ſtring; cut off the head and neck, then grate a penny loaf, chop a ſcore or more of oyſters fine, ſhred a little lemon peel, nutmeg, pepper, and ſalt, to your palate. Mix it up into a light forced meat, with a quarter of a pound of butter, a ſpoonful or two of cream, and three eggs; ſtuff the craw with it, and make the reſt into balls and boil them. Sew up the turkey, dredge it well with flour, put it into a kettle of cold water, cover it and ſet it over the fire. When the ſcum begins to riſe, take it off, put on your cover and let it boil very ſlowly for half an hour, then take off your kettle and keep it cloſe covered. If it be of a middle ſize let it ſtand half an hour in the hot water, the ſteam being kept in will ſtew it enough, make it riſe, keep the ſkin whole, tender, and very white. When you diſh it up, pour over it a little of your oyſter ſauce, lay your balls round it, and ſerve it up with the reſt of the ſauce in a boat. Garniſh with lemon and barberries. Obſerve to ſet on your turkey in time, that it may ſtew as above; it is the beſt way I ever found to boil one to perfection. When you are going to diſh it up, ſet it over the fire to make it quite hot.

Sauce

Sauce for a boiled Turkey.

The beſt ſauce for a boiled turkey, is good oyſter and celery ſauce. Make oyſter-ſauce thus--take a pint of oyſters and ſet them off, ſtrain the liquor from them, and put them in cold water, waſh and beard them, put them into your liquor in a ſtew-pan, with a blade of mace and ſome butter rolled in flour, and a quarter of a lemon, boil them up, then put in half a pint of cream, and boil it all together gently; take the lemon and mace out, ſqueeze the juice of the lemon into the ſauce, then ſerve it in your boats or baſons.

Make celery ſauce thus-- take the white part of the celery, cut it about one inch long, boil it in ſome water till it is tender, then take half a pint of veal broth, a blade of mace, and thicken it with a little flour and butter; put in half a pint of cream, boil them up gently together, put in the celery and boil it up, then pour it into the boats.

To boil a Duck.

As ſoon as you have ſcalded and drawn your ducks, let them remain for a few minutes in warm water, then take them out, put them into an earthen pan, and pour a pint of boiling milk over them, let them lie in it two or three hours, and when you take them out, dredge them well with flour, put them into a copper of cold water and cover them up. Having boiled ſlowly about twenty minutes, take them out, and ſmother them with onion ſauce.

To

To boil a Duck.

Pour boiling milk and water over the duck, let it lie an hour or two, boil it gently in water for half an hour.

To boil a Duck, or a Rabbit, with Onions.

Boil your duck, or rabbit, in a good deal of water, be ſure to ſkim your water, for there will always riſe a ſcum, which if it boils down will diſcolour your fowls, &c. They will take about half an hour boiling. For ſauce—your onions muſt be peeled, and throw them into water as you peel them; then cut them into thin ſlices, boil them in milk and water, and ſkim the liquor. Half an hour will boil them. Throw them into a clean ſieve to drain, chop them and rub them through a cullender, put them into a ſaucepan, ſhake in a little flour; put to them two or three ſpoonfuls of cream, and a good piece of butter, ſtew them all together over the fire till they are thick and fine, lay the duck or rabbit in the diſh and pour the ſauce all over. If a rabbit, you muſt pluck out the jaw bones, and ſtick one in each eye the ſmall end inwards. Or you may make this ſauce for change—take one large onion, cut it ſmall, half a handful of parſley clean waſhed and picked, cut it ſmall, a lettuce cut ſmall, a quarter of a pint of good gravy, a piece of butter rolled in a little flour, add a little juice of lemon, a little pepper and ſalt. Let them all ſtew together for half an hour, then add two ſpoonfuls of red wine. This ſauce is moſt proper for a duck. Lay the duck in your diſh and pour the ſauce over it.

To boil Pigeons.

Scald and draw your pigeons, and take out the craw as clean as poſſible. Waſh them in ſeveral waters, and, having cut off the pinions, turn their legs under their wings, dredge them, and put them into ſoft cold water. Having boiled them very ſlowly a quarter of an hour, diſh them up, and pour over them good melted butter. Lay round them a little broccoli, and ſerve them up with butter and parſley.

Pigeons will not take more than a quarter of an hour boiling. They ſhould be boiled by themſelves, and may be eaten with bacon greens, ſpinach, aſparagus, or parſley and butter.

To boil a Partridge.

Boil your partridges quick in a good deal of water, and, fifteen minutes will be ſufficient. For ſauce take a quarter of a pint of cream, and a piece of freſh butter as large as a walnut; ſtir it one way 'till it is melted, and pour it into the diſh.

To boil Pheaſants.

Boil them in a great deal of water; if large, three quarters of an hour will boil them; if ſmall half an hour. For ſauce, white celery ſtewed and thickened with cream, and a bit of butter rolled in flour. Lay the pheaſants in a diſh, and pour the ſauce over them. Obſerve ſo to ſtew your eclery that the liquor may not be all waſted before you put in the cream. Seaſon with ſalt to your palate. Garniſh with lemon.

To boil Woodcocks.

Take a pound of lean beef, cut it into peices, and put it into a ſaucepan, with two quarts of water, an onion ſtuck with three or four cloves, two blades of mace, and ſome whole pepper; boil all theſe gently till half is waſted, then ſtrain it off into another ſaucepan. Draw the woodcocks and lay the trail in a plate; put the woodcocks into the gravy, and let them boil for twelve minutes. While they are doing chop the trail and liver ſmall, put them into a ſmall ſaucepan with a little mace, pour on them five or ſix ſpoonſuls of the gravy the woodcocks are boiled in; then take the crumb of a ſtale roll, rub it fine in a diſh before a fire; put to the trail, in a ſaucepan half a pint of red port, a piece of butter rolled in flour; ſet all over the fire and ſhake it round till the butter is melted; then put in the crumbs of bread, and ſhake the ſaucepan round. Lay the woodcocks in the diſh, and pour the ſauce over them.

To boil Pickled Pork.

Be ſure you put your pork in when the water boils. If a middling piece, an hour; if a very large piece, an hour and an half, or two hours. If you boil pickled pork too long it will go to a jelly. You will know when it is done by trying it with a fork.

Pork ſhould be thoroughly boiled; a leg of ſix pounds will take about two hours; the hand muſt be boiled until it is very tender. Serve it up with peaſe pudding, ſavoys, or any greens.

To

To boil Pigs Pettitoes.

Take up the heart, liver, and lights, when they have boiled ten minutes, and ſhred them very ſmall; let the feet boil till they are pretty tender, then take them out and ſplit them; thicken your gravy with flour and butter, put in your mince-meat, a ſlice of lemon, a ſpoonful of white wine, a little ſalt, and boil it a little; beat the yolk of an egg, add to it two ſpoonfuls of good cream, and a little grated nutmeg; put in your pettitoes, ſhake it over the fire, but do not let it boil. Lay ſippets round your diſh, pour in your mince-meat, lay the feet over them the ſkin ſide up, and ſend them to table.

To boil Salmon criſp.

When the ſalmon is ſcaled and gutted, cut off the head and tail, cut the body through into ſlices an inch and an half thick, throw them into a large pan of pump water. When they are all put in, ſprinkle a handful of bay ſalt upon the water, ſtir it about, and then take out the fiſh; ſet on a large deep ſtew pan, boil the head and tail, do not ſplit the head; put in ſome ſalt, but no vinegar. When they have boiled ten minutes, ſkim the water very clean, and put in the ſlices. When they are boiled enough take them out, lay the head and tail in the diſh, and the ſlices round. This muſt be for a large company. The head or tail may be dreſſed alone, or with one or two ſlices; or the ſlices alone.

To boil a Cod's Head and Shoulders.

Take out the gills and the blood clean from the bone; waſh the head very clean, rub over it a little ſalt, and a glaſs of allegar; then lay it on your fiſh plate. When your water boils, throw in a good handful of ſalt, with a glaſs of allegar; then put in your fiſh, and let it boil gently half an hour: if it is a large one three quarters. Take it up very carefully, and ſtir the ſkin nicely off, ſet it before a briſk fire, dredge it over with flour, and baſte it with butter. When the froth begins to riſe, throw over it ſome very nice white bread crumbs. You muſt keep baſting it the whole time to make it froth. When it is a fine white brown, diſh it up, and garniſh it with a lemon cut in ſlices, ſcraped horſe-radiſh, barberries, a few ſmall fiſh fried and laid round it, or fried oyſters. Cut the roe and liver in ſlices and lay over it a little of the lobſter out of the ſauce in lumps, and then ſerve it.

To boil Cod.

Set on a fiſh kettle of a proper ſize for the cod; put in a large quantity of water, with a quarter of a pint, or more, of vinegar, a handful of ſalt, and half a ſtick of horſe-radiſh: let theſe boil together, and then put in the fiſh. When it is enough, (which will be known by feeling the fins, and by the look of the fiſh) lay it to drain, put it on a hot fiſh-plate, and then in a warm diſh, with the liver cut in half and laid on each ſide. Sauce—ſhrimps or oyſter ſauce.

To boil Salt Cod.

Steep your ſalt fiſh in water all night with a glaſs of vinegar; it will take out the ſalt and make it eat like freſh fiſh. The next day boil it. When it is enough, pull it in flakes into your diſh, then pour egg ſauce over it, or parſnips boiled and beat fine with butter and cream. Send it to table on a water-plate for it ſoon cools.

To boil Cod Sounds.

Cod ſounds dreſſed like little turkies, is a pretty ſide diſh for a large table, or for a dinner in Lent Boil your ſounds as for eating, but not too much. Take them up and let them ſtand till they are quite cold; then make a forced meat of chopped oyſters, crumbs of bread, a lump of butter, the yolks of two eggs, nutmeg, pepper and ſalt, and fill your ſounds with it. Skewer them in the ſhape of a turkey, and lard them down each ſide as you would do a turkey's breaſt. Duſt them with flour, and put them before the fire in a tin oven to roaſt. Baſte them with butter. When they are enough, pour on them oyſter-ſauce, and garniſh with barberries.

To boil Turbot.

Lay it in a good deal of ſalt and water an hour or two, and if it is not quite ſweet, ſhift your water five or ſix times; firſt put a good deal of ſalt in the mouth and belly.

In the mean time ſet on your fiſh kettle, with clean ſpring water and ſalt, a little vinegar and a piece of

horſe-radiſh. When the water boils lay the turbot on fiſh-plate, put it into the kettle, let it be well boiled, but take great care it is not too much done. When enough, take off the kettle, ſet it before the fire, then carefully liſt up the fiſh plate, and ſet it acroſs the kettle to drain. In the mean time melt a good deal of freſh butter, and bruiſe in either the ſpawn of one or two lobſters, and the meat cut ſmall, with a ſpoonful of anchovy liquuor; then give it a boil, and pour it into baſons. This is the beſt ſauce, but you may make what you pleaſe. Lay the fiſh in the diſh. Garniſh with ſcraped horſe-radiſh and lemon.

To boil Pike.

Take a large pike, clean it, and take out the gills; make a ſtuffing with ſome crumbs of bread grated fine, ſome ſweet herbs chopped, ſome grated lemon-peel, nutmeg, pepper, ſalt, ſome chopped oyſters, and a piece of butter. Mix up theſe ingredients with the yolks of two eggs; put it into the fiſh, and ſew it up; turn the tail into the mouth, and boil it in pump water, with ſome vinegar and ſalt in it. When it boils put in the fiſh; it will take more than half an hour if it is a large one. Oyſter ſauce. Pour ſome over the fiſh, the reſt in a boat.

To boil Sturgeon.

Clean your ſturgeon, and prepare as much liquor as will juſt boil it. To two quarts of water put a pint of vinegar, a ſtick of horſe-radiſh, two or three bits of lemon-peel, ſome whole pepper, a bay leaf, and a ſmall handful

handful of ſalt. Boil your fiſh in this and ſerve it in the following ſauce:—melt a pound of butter, diſſolve an anchovy in it, put in a blade or two of mace, bruiſe the body of a crab in the butter, a few ſhrimps or craw-fiſh, a little ketchup, lemon juice; give it a boil, drain the fiſh, and lay it in the diſh. Garniſh with fried oyſters, ſliced lemon, and ſcraped horſe-radiſh; pour your ſauce into boats or baſons. So you may fry it, ragoo it, or bake it.

To boil Mackrel.

Gut, and dry them with a clean cloth, then rub them ſlightly over with a little vinegar, and lay them ſtraight on your fiſh-plate, (for turning them round often breaks them); put a little ſalt in the water when it boils; put them into your fiſh-pan, and boil them gently fifteen minutes, then take them up and drain them, and put the water that runs from them into a ſaucepan, with two tea ſpoonfuls of lemon pickle, one meat-ſpoonful of walnut-catchup, the ſame of browning, a blade or two of mace, one anchovy, a ſlice of lemon; boil them together a quarter of an hour, then ſtrain it through a hair ſieve, and thicken it with flour and butter; ſend it in a ſauceboat, and parſley ſauce in another; diſh up your fiſh with the tails in the middle. Garniſh with ſcraped horſe-radiſh and barberries.

To boil Plaice or Flounders.

Let your water boil, throw ſome ſalt in, then put in your fiſh; boil it till you think it is enough, and take it out of the water in a ſlice to drain. Take two

ſpoonfuls of the liquor with a little ſalt and grated nutmeg; then beat up the yolk of an egg with the liquor, and ſtir in the egg; beat it together; with a knife carefully ſlice away all the little bones round the fiſh, pour the ſauce over it, then ſet it over a chaffing-diſh of coals for a minute, and ſend it hot away: or, in the room of this ſauce, add melted butter in a cup.

To boil Soals.

Take a pair of ſoals, make them clean, lay them in vinegar, ſalt, and water, two hours; then dry them in a cloth, put them into a ſtewpan, put to them a pint of white wine, a bundle of ſweet herbs, an onion ſtuck with ſix cloves, ſome whole pepper, and a little ſalt, cover them and let them boil. Pour the ſauce over, and garniſh with ſcraped horſe-radiſh and lemon. In this manner dreſs a little turbot. It is a genteel diſh for ſupper. You may add prawns, or ſhrimps, or muſſels to your ſauce.

Another way.

Take three quarts of ſpring water, and a handful of ſalt; let them boil, then put in your ſoals; boil them gently for ten minutes, then diſh them up, with anchovy ſauce, or ſhrimp ſauce.

To boil Herrings.

Scale, gut, and waſh your herrings; dry them clean, and rub them over with vinegar and ſalt; ſkewer them with their tails in their mouth, and lay them on your fiſh-plate. When your water boils, put them in, they take ten or twelve minutes boiling. When you take them

them up, drain them over the water, then turn the heads into the middle of the diſh. Lay round them ſcraped horſe-radiſh, parſley and butter for ſauce.

Another way.

The propereſt time for boiling herrings, is when they come before and at the beginning of the mackarel ſeaſon; they are by many people reckoned better than when full of roe: the fleſh is much poorer than at this ſeaſon, when their breeding time is over, and they have had time to feed and recover their fleſh.

Cleanſe half a dozen herrings, and throw them into a pan of cold water, ſtir them about and change the water once; ſet on a ſtewpan with water enough to cover them, ſome ſalt, and a little vinegar. When the water boils put in the herrings. When they are enough lay them on a fiſh-plate, in a warm diſh. Sauce—fennel boiled and chopped ſmall, with melted butter.

To boil Eels.

Having ſkinned, gutted, and taken the blood out of your eels, cut off their heads, dry them, and turn them round on your fiſh plate. Boil them in ſalt and water, and ſerve them up with parſley-ſance.

OF FISH.

To fry a Turbot.

TAKE a ſmall turbot, and cut it acroſs as if it were ribbed. When it is quite dry, flour it, and put it in a large frying-pan, with boiling lard enough to cover it; fry it till it is brown, then drain it; clean the pan, put into it claret or white wine, almoſt enough to cover it, anchovy, ſalt, nutmeg, and a little ginger; put in the fiſh, and let it ſtew till half the liquor is waſted; then take it out, and put in a piece of butter rolled in flour, and a minced lemon; let them ſimmer to a proper thickneſs, rub a hot diſh with a piece of ſhallot, lay the turbot in the diſh, and pour the ſauce over it.

To bake a Turbot.

Take a diſh about the ſize of the turbot, rub butter thick over it, throw a little ſalt, a little beaten pepper, and half a large nutmeg, ſome parſley minced fine, and throw it over; pour in a pint of white wine, cut off the head

head and tail, lay the turbot in the diſh, pour another pint of white wine over, grate the other half of the nutmeg over it, and a little pepper, ſome ſalt, and ſome chopped parſley. Lay a piece of butter here and there all over, and ſprinkle it with flour, and then a good many crumbs of bread. Bake it, and be ſure that it is of a fine brown; then lay it in your diſh, ſtir the ſauce in your diſh altogether, pour it into a ſaucepan, ſhake in a little flour, let it boil, then ſtir in a piece of butter and two ſpoonfuls of ketchup, let it boil, and pour it into baſons. Garniſh your diſh with lemon; and you may add what you fancy to the ſauce, as ſhrimps, anchovies, muſhrooms, &c. If a ſmall turbot, half the quantity of wine. It eats finely thus. Lay it in a diſh, ſkim off the fat, and pour the reſt over it. Let it ſtand till cold, and it is good with vinegar, and a fine diſh to ſet out a cold table.

Turbot with Pontiff Sauce.

Take a fiſh-kettle or ſtewpan much of the ſize of the turbot, with a fiſh-plate in it, and garniſh it with thin ſlices of ham and veal, ſliced roots and onions, one clove of garlic, a little whole pepper, and three cloves; ſoak it on a ſlow fire near half an hour, then add a bottle of white wine, and as much broth, with ſalt ſufficient; ſtew it on a ſlow fire till the meat is done, then ſtrain the ſauce, put the turbot to it, and ſtew it on a ſlow fire till it is done; then drain it, and ſerve it with pontiff ſauce; or you may ſerve it with the ſauce it

was ſtewed in, thickening it with flour and butter, and ſeaſoning it according to taſte and judgment.

To roll Salmon.

Take a ſide of ſalmon, when ſplit and the bone taken out and ſcalded, ſtrew over the inſide pepper, ſalt, nutmeg, and mace, a few chopped oyſters parſley, and crumbs of bread; roll it up tight, put it into a deep pot, and bake it in a quick oven, make the common fiſh ſauce and pour over it. Garniſh with fennel, lemon, and horſe-radiſh.

To broil Salmon.

Cut your freſh ſalmon into thick pieces, and flour and broil them. Lay them in your diſh, and ſerve them up with plain melted butter in a boat.

Salmon in Caſes.

Cut your ſalmon into ſmall pieces, ſuch as will lay rolled in half ſheets of paper. Seaſon it with pepper, ſalt and nutmeg; butter the inſide of the paper, fold it ſo as nothing can can come out, then lay them in a tin plate to be baked, pour a little melted butter over the papers, and then crumbs of bread over them. Do not let your oven be too hot, for fear of burning the paper. A tin oven before the fire does beſt. When you think they are enough, ſerve them up juſt as they are. There will be ſauce enough in the papers; or put the ſalmon in buttered papers only, and broil them.

Salmon with Shrimp Sauce.

Of a ſalmon the jowl is preferred to any other part; notch it to the bone on both ſides about an inch apart, lay

lay it in a marinade, put it into ſome long ſtew-pan juſt its bigneſs, if you can, with a fiſh-plate or napkin under it, that you may take it out without breaking; put to it a pint of white wine, a daſh of vinegar, ſome ſweet baſil and thyme, whole pepper, ſalt, and mace, two or three ſhalots, a bunch of parſley and green onions; pour in as much water as will juſt cover it, let the lid be ſhut cloſe upon it, and about an hour before your dinner, put it over a ſlow ſtove, to ſimmer, and prepare the ſauce as follows: — Provide as many ſmall prawns or ſhrimps (the tails only) as you think neceſſary for your piece of ſalmon; put into your ſtew-pan to them a proportionate quantity of cullis; add to it a little baſil, pimpernel, thyme, and parſley, all minced very fine with a daſh of white wine. Boil all about a quarter of an hour, ſqueeze in the juice of a lemon or two. Take care, that the diſh is drained, and put meat into your diſh. Pour your ſauce over, and ſerve it up. Garniſh with lemons cut in quarters.

Trouts may be done in the ſame manner.

Haſlets of Salmon.

Cut the ſalmon in middling pieces; ſeaſon them with ſweet herbs, pepper, and ſalt, mixed with butter and the yolk of a raw egg or two; ſkewer them like haſlets, with all the ſeaſoning; ſtrew them with bread crumbs, and either roaſt or boil them, baſting with oil or butter. When they are done of a good colour, ſerve dry, with what ſauce you think proper in a boat.

Salmon

Salmon with Sweet Herbs.

Take a piece of butter, and mix it with chopped parſley, ſhalots, ſweet herbs, muſhrooms, pepper, and ſalt; put ſome of this in the bottom of the diſh you intend for table, then ſome thin ſlices of ſalmon upon it, and the remainder of the butter and herbs upon the ſalmon; ſtrew it over with bread crumbs, and baſte it with butter, bake it in the oven. When it is done, drain the fat from it, and ſerve it with a clear reliſhing ſauce.

To dreſs dried Salmon.

Lay your dried ſalmon in ſoak for two or three hours, then lay it on the gridiron, and ſhake a little pepper over it.

To dreſs a Jowl of pickled Salmon.

Lay your ſalmon in freſh water all night, then lay it in a fiſh-plate, put it into a large ſtew-pan, ſeaſon it with a little whole pepper, a blade or two of mace tied in a courſe muſlin rag, a whole onion, a nutmeg bruiſed, a bundle of ſweet herbs and parſley, a little lemon-peel; put to it three large ſpoonfuls of vinegar, a pint of white wine, and a quarter of a pound of freſh butter rolled in flour. Cover it cloſe, and let it ſimmer over a ſlow fire for a quarter of an hour, then carefully take up your ſalmon, and lay it in your diſh; ſet it over the hot water and cover it. In the mean time, let your ſauce boil till it is thick and good. Take out the ſpice, onion, and ſweet herbs, and pour it over the fiſh. Garniſh with lemon.

To

To dreſs Sturgeon.

Waſh your ſturgeon clean, lay it all night in ſalt and water; the next morning take it out, rub it with allegar, and let it lie in it for two hours. Then have ready a fiſh kettle of boiling water, with an ounce of bay-ſalt, two large onions, and a few ſprigs of ſweet marjoram. Boil your ſturgeon till the bones will leave the fiſh, then take it up, take the ſkin off, and flour it; ſet it before the fire, baſte it with freſh butter, and let it ſtand till it is of a fine brown. Then diſh it up, and pour into the diſh what ſauce you think proper. Garniſh with criſp parſley and red pickles. This is a proper diſh for the top or middle.

Sturgeon broiled.

Take your ſturgeon, ſtew it in as much liquid as will ſtew it, being half broth or water, and half white wine, with a little vinegar, ſliced roots, onions, ſweet herbs, whole pepper, and ſalt. When done, ſerve it upon a napkin. Garniſh with green parſley, and ſerve with what ſauces you pleaſe in ſauce-boats, ſuch as capers, anchovies, &c.

To ſtew Cod.

Cut ſome ſlices of cod as for boiling, ſeaſon them with grated nutmeg, pepper, ſalt, a bunch of ſweet herbs, an onion ſtuck with cloves. Put them into a ſtew-pan, with half a pint of white wine, and a quarter of a pint of water. Cover them cloſe, and let them ſimmer for five or ſix minutes; then ſqueeze in the juice of a lemon, a few oyſters and their liquor ſtrained,

ed, a piece of butter rolled in flour, and a blade or two of mace. Cover them close, and let them stew softly. Shake the pan often to prevent its burning. When the fish is enough, take out the onion and sweet herbs, lay the cod in a warm dish, and pour the sauce over it.

To bake a Cod's Head.

Make the head very clean, butter the pan you intend to bake it in, put the head into the pan, put in a bundle of sweet herbs, an onion stuck with cloves, three or four blades of mace, half a large spoonful of black and white pepper, a nutmeg bruised, a quart of water, a little piece of lemon-peel, and horse-radish. Flour your head, grate a little nutmeg over it, stick pieces of butter all over it, and throw raspings over that. Send it to the oven to bake. When it is enough, take it out of that dish, and lay it carefully into the dish you intend to serve it up in. Set the dish over boiling water, and cover it up to keep it hot. In the mean time be quick, pour all the liquor out of the dish it was baked in into a saucepan, set it on the fire to boil three or four minutes, then strain it, and put to it a quarter of a pint of red wine, two spoonfuls of ketchup, a pint of shrimps, half a pint of oysters or mussels, liquor and all, but first strain it; a spoonful of mushroom pickle, a quarter of a pound of butter, rolled in flour. Stir it together till it is thick and boils, then pour it into the dish. Have ready some toast, cut three corner ways and fried crisp. Stick pieces about the head and mouth,

and lay the reſt round the head. Garniſh with lemon notched, ſcraped horſe-radiſh, and parſley criſped in a plate before the fire. Lay one ſlice of lemon on the head, and ſerve it up hot.

To dreſs a Cod's Head and Shoulders.

Having taken out the gills, and the blood clean from the bone, waſh the head very clean, rub over it a little ſalt and a glaſs of allegar, then lay it on your fiſh-plate. When your water boils throw in a good handful of ſalt, with a glaſs of allegar. then put in your fiſh, and let it boil gently for half an hour; if it is a large one, three quarters. Take it up very carefully, and ſtrip the ſkin nicely off. Set it before a briſk fire, dredge it all over with flour, and baſte it with butter. When the froth begins to riſe, throw over it ſome very fine white bread crumbs. You muſt keep it baſting all the time to make it froth. When it is of a fine white brown diſh it up, and garniſh it with a lemon cut in ſlices, ſcraped horſe-radiſh, barberries, a few ſmall fiſh fried and laid round it, or fried oyſters. Cut the roe and liver into ſlices, and lay over it a little of the lobſter out of the ſauce in lumps, and then ſerve it.

To broil Cod.

Having cut a cod into ſlices of about two inches thick, dry and flour them well; make a good clear fire, rub the gridiron with a piece of chalk, and ſet it high from the fire. Turn them often till they are quite enough, and of a fine brown. They reqire great care to keep them from breaking. Lobſter or ſhrimp ſauce.

To

To dreſs Salt Cod.

Let your fiſh lie in water all night, and if you put a glaſs of vinegar into the water, it will draw out the ſalt and make it eat freſh. The next day boil it, and when it is enough, break it into flakes on the diſh. Pour over it parſnips boiled, and beat fine, with butter and cream; but egg ſauce is more generally uſed. As it very ſoon grows cold, you muſt ſend it to table on a water-plate.

To crimp Cod.

Cut a very freſh cod into ſlices, and throw it into pump water and ſalt; ſet over a ſtove a fiſh kettle, or ſtew-pan, almoſt full of ſpring water, and ſalt enough to make it taſte brackiſh. Make it boil very quick, and then put in the ſlices of cod, and keep them boiling; ſkim them very clean; they will take about eight or nine minutes; then take out the fiſh and lay it on a fiſh-plate. Shrimp or oyſter ſauce.

Freſh Cod with Sweet Herbs.

Cut a ſmall cod in five or ſix pieces, bone it, and marinade it in melted butter, the juice of a lemon, chopped parſley, ſhalots, and ſweet herbs; then lay it upon the diſh you intend for table, with all the marinade both under and over, and ſtrew it over with bread crumbs. Baſte it with melted butter, bake it in the oven, and ſerve it with what ſauce you think proper.

To dreſs Cod's Sounds.

Steep them as you do the ſalt cod, and boil them in a large quantity of milk and water. When they are very

very tender and white, take them up, and drain the water out; then pour the egg-ſauce boiling hot over them and ſerve them up.

To broil Cod's Sounds.

Lay them a few minutes in hot water, then take them out, and rub them well with ſalt, and take off the ſkin and black dirt, when they will look white. After this, put them into water, and give them a boil. Take them out, flour them well, peppe and ſalt them, and then put them on the gridiron As ſoon as they are enough, lay them on your diſh, and pour melted butter and muſtard over them.

To broil Crimp Cod.

Having put a gallon of pump-water into a pot, ſet it on the fire, put in it a handful of ſalt; boil it up ſeveral times, and ſkim it often. When it is well cleared from the ſcum, take a middling cod, as freſh as you can get, throw it into a tub of freſh pump water, let it lie a few minutes, and then cut it into ſlices two inches thick; throw theſe into the boiling brine, and let it boil briſkly for a few minutes; then take out the ſlices, take great care not to break them, and lay them on a ſieve to drain. When they are dried, flour them, and lay them at a diſtance upon a very good fire to broil. Lobſter or ſhrimp ſauce.

To dreſs Herrings.

The moſt general way of dreſſing herrings is to broil or fry them, with melted butter.

To

To fry Herrings.

Scale them, gut them, cut off their heads, waſh them clean, dry them in a cloth, flour them, and fry them in butter. Have ready a good many onions peeled and cut thin. Fry them of a light brown with the herrings. Lay the herrings in your diſh, and the onions round; butter and muſtard in a cup, You muſt do them with a quick fire.

To bake Herrings.

Having well cleaned your herrings, lay them on a board, take a little black and Jamaica pepper, a few cloves, and a good deal of ſalt; mix them together, then rub it all over the fiſh, lay them ſtraight in a pot, cover them with allegar, tie ſtrong paper over the pot, and bake them in a moderate oven. If your allegar is good they will keep two or three months. You may eat them either hot or cold.

To ſtew Soals, Plaice, or Flounders.

Half fry them in three ounces of butter of a fine brown, then take up your fiſh, and put to your butter a quart of water, and boil it ſlowly a quarter of an hour, with two anchovies and an onion ſliced; then put in your fiſh again, with an herring, and ſtew them gently twenty minutes; then take out your fiſh, and thicken the ſauce with butter and flour, and give it a boil; then ſtrain it through a hair ſieve over the fiſh, and ſend them up hot.

N. B. If you chooſe cockle, or oyſter liquor, put it in juſt before you thicken the ſauce; or you may ſend oyſters, cockles, or ſhrimps, in a ſauce-boat to table.

To fry Soals.

Having ſkinned them, rub them over with yolk of egg, ſtrew on them very fine bread crumbs, or flour them; fry them with a briſk fire. Anchovy ſauce.

To broil Whitings or Haddocks.

Gut and waſh them, dry them with a cloth, and rub a little vinegar over them, it will keep the ſkin on better. Duſt them with flour, rub your gridiron with butter, and let it be very hot when you lay the fiſh on or they will ſtick; turn them two or three times on the gridiron. When enough, ſerve them up, and lay pickles round them, with plain melted butter, or cockle ſauce. They are a pretty diſh for ſupper.

To broil Mackarel whole.

Clean your mackarel, ſplit them down the back, and ſeaſon them with pepper and ſalt, ſome mint, parſley, and fennel, chopped very fine. Flour them, and fry them of a fine light brown, and put them on a diſh and ſtrainer. Let your ſauce be fennel and butter, and garniſh with parſley.

To boil Mackarel

Cut their heads off, waſh and dry them in a cloth, cut them open, rub the bone with a little bay ſalt beat fine; take ſome mace, black and white pepper, a few cloves, all beat fine; lay them in a long pan, and between each layer of fiſh put two or three bay leaves, cover them with vinegar; tie writing-paper over them firſt, and then thick brown paper doubled; they muſt be put into a very ſlow oven, and will take a long time doing.

doing. When the are enough, uncover them, let them ſtand till they are cold, then pour away all the vinegar they were baked in, cover them with ſome more vinegar, and put in an onion ſtuck with cloves. Send them to a very ſlow oven again, and let them ſtand two hours, They will keep a great while. Always take them out with a ſlice; the hands will ſpoil them. The great bones taken out are good boiled.

To ſtew a Trout.

Stuff a ſmall trout with grated bread, a piece of butter, parſley chopped, lemon-peel grated, pepper, ſalt, nutmeg, ſavory herbs, and yolk of egg mixed; put it into a ſtew-pan, with a quart of good boiled gravy, ſome Madeira, an onion, a little whole pepper, a few cloves, a piece of lemon-peel; ſtew it in this gently till enough; add a little flour mixed in ſome cream, a little catchup; boil them up; ſqueeze in ſome lemon-juice.

To fry Trout or Perch.

Scale, gut, and waſh them, dry them well, then lay them ſeparately on a board before the fire; two minutes before you fry them, duſt them well with flour, and fry them a fine brown in roaſt drippings or rendered ſuet. Served them up with melted butter and criſped parſley.

Pike with force-meat.

Prepare your pike thus:—Gut it without cutting it open, but take care it is well cleaned; cut a notch down the back from head to tail, turn it round, faſten the tail

tail in the mouth, and lay it in a marinade. For your forced-meat take the udder of a leg of veal, or the kidney part of a loin of lamb, ſome fat bacon cut in dice, the ſpawn or melt of the fiſh, ſome green onions, a muſhroom or two, or truffles, parſley, and ſalt, a little nutmeg and pepper, add a morſel of butter to fry it; chop it all well, and the crumb of a French roll ſoaked in cream or milk; pound all together, in a large mortar, with three or four eggs; try if it ſeaſoned to your mind, fill the belly of your fiſh, and cloſe up that part that is cut in the back, make it nice and even; take two or three eggs, daub it well over, ſtrew ſome crumbs of bread upon it, and bake it in a gentle oven; the time according to the bigneſs of your pike. For your ſauce, to two or three ladles of your cullis, add two or three large ſpoonfuls of whole capers, ſome parſley minced fine, the juice of two lemons, a little minced ſhalot, and ſerve it up your hot diſh, but not poured over.

As this diſh is baked garniſh with a large quantity of fried parſley.

To ſtew Pike.

Make a brown with butter and flour, then a pint of red wine, a faggot, four cloves, two dozen ſmall onions half boiled, pepper and ſalt, then cut the pike in pieces. Stew it ſlowly 'till the fiſh is done. Take out the faggot, and add a piece of butter. When ready to ſerve, add two chopped anchovies, and a ſpoonful of capers; garniſh

garnish with fried bread, and serve the sauce over all. You may also add, artichoke bottoms, mushrooms, carp-roes, &c.

To fry Carp.

Take a brace of carp, scale, gut, and clean them, dry them well in a cloth, flour them, and put them into a frying-pan of boiling lard; let them be of a fine brown, Fry the roes, and cut some thin slices of bread with three corners, fry them. Lay the fish on a coarse cloth to drain, then put them into the dish, the roes on each, the toasts between. Anchovy sauce.

To fry Tench.

Gut, wash, and dry them well in a cloth; slit them down the back, sprinkle a little salt over them, and dredge them with flour; fry them of a fine brown in boiling lard. Sauce, anchovy, with mushrooms truffles and capers, all chopped small, and stewed in gravy, with the juice of a lemon and a little fish cullis.

To fry Smelts.

Draw the guts out at the gills, but leave in the melt or roe, dry them with a cloth, beat an egg, rub it over them with a feather, and strew crumbs of bread over them. Fry them with hog's lard or beef suet, and put in your fish when it is boiling hot; shake them a little, and fry them till they are of a fine brown. Drain them on a dish, or in a sieve; and when you dish them up, put a bason, bottom up, in the middle of your dish, and lay the tails of your fish on it.

FINIS.

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